



## Ginger, Lemon, and Lime Martini

 Vegetarian  Vegan  Gluten Free  Dairy Free  Low Fod Map

READY IN



493 min.

SERVINGS



4

CALORIES



345 kcal

BEVERAGE

DRINK

## Ingredients

- 1 piece ginger fresh diced peeled
- 4 servings ice cubes
- 1 large lime sliced into 4 1/ slices
- 0.5 cup juice of lime fresh (from 4 large limes)
- 0.5 cup seltzer water chilled
- 1 cup sugar
- 1 cup vodka lemon-flavored
- 1 cup water

## Equipment

- frying pan
- sauce pan

## Directions

- Cut each lime slice in quarters and place into 16 ice cube molds.
- Combine the water and lime juice and pour over the lime slices. Freeze for at least 4 hours until frozen.
- For the syrup: In a small saucepan, combine the water, sugar, and ginger over medium heat. Bring to a boil, reduce heat, and simmer for 5 minutes, stirring occasionally, until the sugar has dissolved.
- Remove the pan from the heat and allow the mixture to cool, about 20 minutes. Cover the pan and refrigerate for 4 hours.
- Chill 4 martini glasses in the freezer. Fill a cocktail shaker with ice.
- Add the vodka, ginger syrup, and sparkling water. Shake for 10 seconds and strain the mixture into the prepared glasses.
- Place 1 to 2 lime-flavored ice cubes in each glass and serve.

## Nutrition Facts

**PROTEIN 0.5%** **FAT 0.93%** **CARBS 98.57%**

## Properties

Glycemic Index:33.02, Glycemic Load:35.36, Inflammation Score:-3, Nutrition Score:1.6543478369713%

## Flavonoids

Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg Hesperetin: 9.92mg, Hesperetin: 9.92mg, Hesperetin: 9.92mg, Hesperetin: 9.92mg Naringenin: 0.68mg, Naringenin: 0.68mg, Naringenin: 0.68mg, Naringenin: 0.68mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

## Nutrients (% of daily need)

Calories: 345.09kcal (17.25%), Fat: 0.23g (0.35%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 54.42g (18.14%), Net Carbohydrates: 53.79g (19.56%), Sugar: 50.72g (56.36%), Cholesterol: 0mg (0%), Sodium: 14.24mg (0.62%), Alcohol: 20.04g (100%), Alcohol %: 8.37% (100%), Protein: 0.28g (0.55%), Vitamin C: 14.04mg (17.01%), Copper:

0.05mg (2.64%), Fiber: 0.63g (2.5%), Potassium: 61.93mg (1.77%), Calcium: 15.48mg (1.55%), Magnesium: 5.62mg (1.41%), Vitamin B2: 0.02mg (1.3%), Folate: 4.56µg (1.14%), Phosphorus: 10.85mg (1.08%), Vitamin B1: 0.02mg (1.07%), Vitamin B6: 0.02mg (1.07%)